



# Use and Care Guide

## Gas Slide-in Range

### Contents

Aluminum Foil	12	Roasting, Roasting Guide	14
Anti-Tip Device	3,6,28	Self-Cleaning Instructions	20-22
Appliance Registration	2	Shelves	9, 19
Care and Cleaning	16-23	Thermostat Adjustment	25
Clock	10	Vent Duct	10
Consumer Services	31	Problem Solver	26
Electronic Controls	10	Safety Instructions	2-5
Features	6,7	Surface <b>Cooking</b>	8,9
Flooring Under the Range	5	Burner Grates	18
Leveling	5	Burners	17
Lift-Up Cooktop	16	Control Settings	8
Minute/Second Timer	10	Cookware <b>Tips</b>	9
Model and Serial Numbers	2	Drip Pans	18
Oven	9	Flame Size	8
Air Adjustment	24	Lighting Instructions	8
Baking, Baking Guide	12, 13	Toe Space Filler	27
Broiler Pan and Rack	15, 19,23	Warranty	Back Cover
Broiling, Broiling Guide	15		
Control Settings	10, 11		
Door Removal	18		
Light; Bulb Replacement	9, 19		
Oven Bottom Removal	24		
Oven Timer	10,11	<b>GE Answer Center®</b>	
Preheating	13	<b>800.626.2000</b>	

**Models JGSP20GEP  
JGSP21GEP**

**GE Appliances**

# Help us help you...

## Read this book carefully.

It is intended to help you operate and maintain your new oven properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs  
GE Appliances  
Appliance Park  
Louisville, KY 40225

## Write down the model and serial numbers.

You'll find them on a label located on the front frame behind the storage drawer front. See pages 6 and 7.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

---

Model Number

---

Serial Number

Use these numbers in any correspondence or service calls concerning your oven.

## If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

## Save time and money. Before you request service...

Check the Problem Solver on page 26. It lists causes of minor operating problems that you can correct yourself.

## If you need service...

To obtain service, see the Consumer Services page in the back of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations  
GE Appliances  
Appliance Park  
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer  
Action Panel  
20 North Wacker Drive  
Chicago, IL 60606

**WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

### When You Get Your Range

- **Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.**
- **Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions.** Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Plug your range into a 120-volt grounded outlet only.** Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National

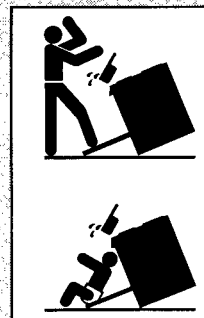
Electrical Code. Do not use an extension cord with this appliance.

- **Be sure all packing materials are removed from the range before operating it, to prevent fire or smoke damage should the packing material ignite.**
- **Locate range out of kitchen traffic path and out of drafty locations to prevent poor air circulation.**
- **Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used.** Your range can be converted for use with either type of gas. See the Installation Instructions.
- **After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use.** Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

### Using Your Range

- **Don't leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Don't allow anyone to climb, stand or hang on the oven door, storage drawer or range top.** They could damage the range and even tip it over, causing severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

## WARNING—All ranges



can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall or floor by installing the

Anti-Tip device supplied. Make sure the chain fits securely into the slot in the bracket.

If you pull the range out from the wall for any reason, make sure the device is properly engaged before you push the range back. Please refer to the Anti-Tip device information on page 28.

Do not allow the chain or bracket to damage the gas plumbing in any way.

- **Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.**
- **Never wear loose fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- **For your safety, never use your appliance for warming or heating the room.**

**Do not use water on grease fires.** Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat tray.

Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.

(continued next page)

# IMPORTANT SAFETY INSTRUCTIONS (continued)

Read all instructions before using this appliance.

- **Do not store flammable materials in the oven or the storage drawer or near the cooktop.**

- \* **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

- \* **Do not let cooking grease or other flammable materials accumulate in or near the range.**

- **When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.**

## Surface Cooking

- **Always use the LITE position when igniting top burners and make sure the burners have ignited.**

- **Never leave surface burners unattended at high flame settings. Boilover causes smoking and greasy spillovers that may catch on fire.**

- **Adjust top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.**

- **Use w/dry pot holders—moist or damp potholders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder.**

- **To minimize the possibility of burns, ignition of flammable materials, and spillage, turn the cookware handles toward the side or back of the range without extending over adjacent burners.**

- **Always turn surface burner to OFF before removing cookware.**

- **Carefully watch foods being fried at a high flame setting.**

- **Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top of the oven door and under the storage drawer.**

- **Do not use a wok on the cooking surface if the wok has a round metal ring which is placed over the burner grate to support the wok. This ring acts as a heat trap which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.**

- **p-far frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.**

- **Use least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.**

- **If a combination of oils or fats will be used in frying, stir together before heating or as fats melt slowly.**

- **Always heat fat slowly, and watch as it heats.**

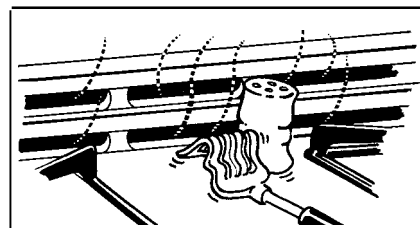
- **Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.**

- **Use proper pan size—Avoid pans that are unstable or easily**

tipped. Select cookware having flat bottoms large enough to properly contain food avoiding boilovers and spillovers, and large enough to cover burner grate. This will both save cleaning and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.

- **When using glass cookware, make sure it is designed for top-of-range cooking.**

- **Keep all plastics away from top burners.**



- **Do not leave plastic items on the cooktop—they may melt if left too close to the vent.**

- **Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.**

- **To avoid the possibility of a burn, always be certain that the controls for all burners are at OFF position and all grates are cool before attempting to remove them.**

- **When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flames.**

- **If range is located near a window, do not use long curtains that could blow over the top burners and create a fire hazard.**

## Flooring Under the Range

Your range, like so many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

The range should be installed on a 1/4-inch-thick sheet of plywood (or similar material) as follows: *When the floor covering ends at the front of the range*, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

## Leveling the Range

Use a 1%” open-end or adjustable wrench to equally back out the four legs. The flanges (rims) below the sides of the maintop must be raised above the top of the countertop. Carefully slide the range into its installation space. Observe that it is clearing the countertop. Then place a spirit level or a glass measuring cup partially filled with water on one of the oven shelves to check for levelness. If using a spirit level, take two readings, with the level placed diagonally first in one direction and then the other.

Adjust the four legs carefully. Level the range front to back and side to side. The range legs must rest on the floor. The range **must not hang** from the countertop.

• If you smell gas, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

### Baking, Broiling and Roasting

• Do not use oven for a storage area. Items stored in the oven can ignite.

• Stand away from the range when opening the door of a hot oven. The hot air or steam that escapes can cause burns to hands, face and eyes.

• Place oven shelves in desired position while oven is cool.

• Pulling out the shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.

• Don't heat unopened food containers in the oven. Pressure could build up and the container could burst causing an injury.

• Don't use aluminum foil anywhere in the oven except as described in this book. Misuse could result in a fire hazard or damage to the range.

• When using cooking or roasting bags in the oven, follow the manufacturer's directions.

• Use only glass cookware that is recommended for use in gas ovens.

• Keep the oven free from grease buildup.

• Always remove the broiler pan from the oven as soon as you finish broiling. Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.

• Make sure the broiler pan and rack are in place correctly to reduce the possibility of a grease fire.

• When broiling, if meat is too close to the flames, the fat may ignite. Trim excess fat to prevent excessive flare-ups.

• If you should have a grease fire in the broiler pan, turn off oven, and keep oven door closed to contain fire until it burns out.

### Cleaning Your Range

• Clean only parts listed in this Use and Care Book.

• Keep range clean and free of accumulations of grease or spillovers, which may ignite.

### Self-Cleaning Oven

• Do not clean the door gasket before reading special cleaning instructions on page 20. The door gasket is essential for a good seal. Be careful not to rub, damage or move it.

• Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven,

• Before self-cleaning the oven, remove broiler pan and other cookware.

• Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.

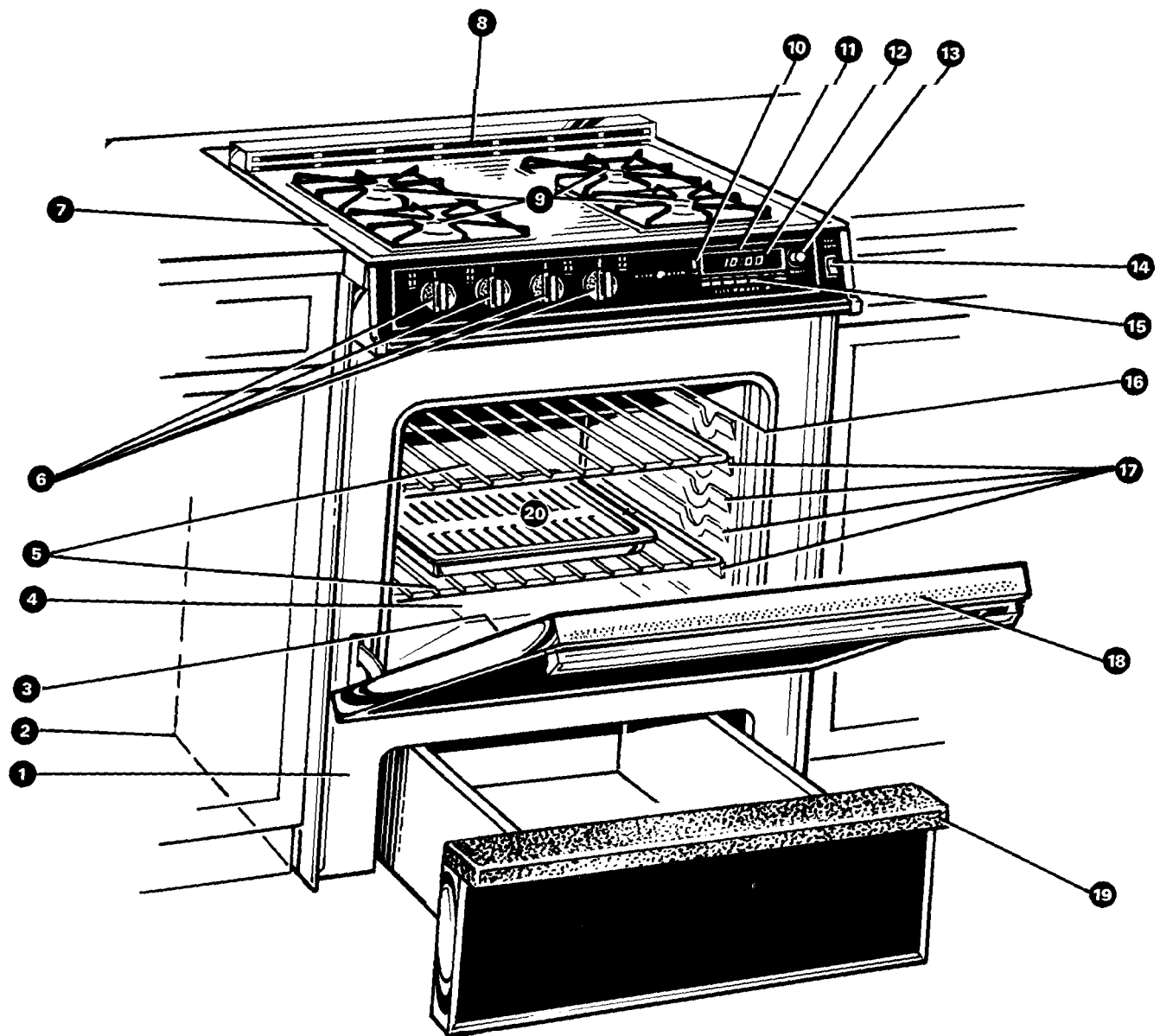
• Be sure to wipe up excess spillage before starting the self-cleaning operation.

• Listen for fan-a fan noise should be heard sometime during the cleaning cycle. If not, call for service before self-cleaning again.

• If the self-cleaning mode malfunctions, turn off and disconnect power supply. Have serviced by a qualified technician.

## SAVE THESE INSTRUCTIONS

# Features of Your Range



Model JGSP20GEP with Brushed Chrome Cooktop shown.

Feature Index	Explained on page
1 Model and Serial Numbers (in burner box under cooktop)	2
2 Anti-Tip Device (see Installation Instructions)	3,5,28
3 Oven Door Gasket	20
4 Removable Oven Bottom	24
5 Oven Shelves (easily removed or repositioned on shelf supports)	9,19
6 Surface Burner Controls	8
7 Lift-Up CooMop (JGSP20GEP-Brushed Chrome, JGSP21GEP-White Porcelain Enamel) (support rods hold it up to simplify cleaning underneath)	16
8 Oven Vent	10
9 Surface Burners, Grates and Chrome Drip Pans	8,17,18
10 OVEN CANCEL button (push it to cancel any oven operation)	11
11 Electronic Display Panel	10
12 Oven "On" Indicator	9,10
13 Set Knob (lets you set oven temperature, clock timer and HI or LO broil)	10,11
14 Oven Light Switch (lets you turn interior oven light on and off)	10
15 Electronic Controls	10,11
Automatic Oven Timer (turns your oven on and off for you automatically)	11
Oven Control and Thermostat	10,11
Clock	10
Minute/Second Timer (lets you time any kitchen function, even when the oven is in use)	10
16 Oven Interior Light	10,19
17 Oven Shelf Supports	9
18 Removable Oven Door (easily removed for oven cleaning)	18
19 Storage Drawer	23
20 Broiler Pan and Rack	15,19

# Surface Cooking

## Electric Ignition

Your surface burners are lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

**In case of a power failure**, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position.

**Use extreme caution when lighting burners this way.**

Surface burners in use when an electrical power failure occurs will continue to operate normally.

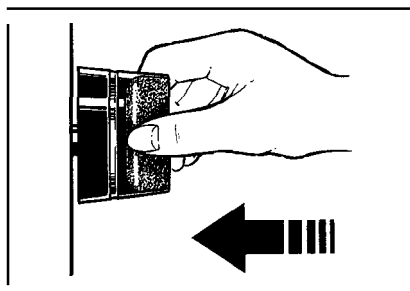
## Surface Burner Controls

Knobs that turn the surface burners on and off are marked as to which burners they control. The two knobs on the left control the left front and left rear burners. The two knobs on the right, nearest to the electronic panel, control the right front and right rear burners.

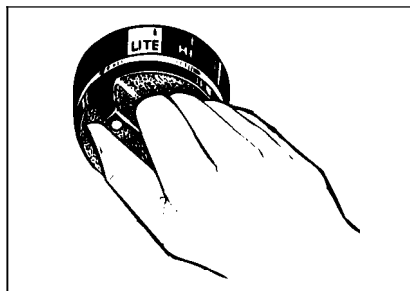
## Super Burner

Some models have a cone-shaped cooktop burner, with a circular opening through the center of the burner. The right front burner is the Super Burner. This burner can provide 30% more power than the other three. Use it for cooking large amounts of food in a big pan, canning, etc.

## To Light a Surface Burner



Push the control knob in and turn it **counterclockwise** to LITE. You will hear a little clicking noise—the sound of the electric spark igniting the burner.



After the burner ignites, turn the knob to adjust the flame size.

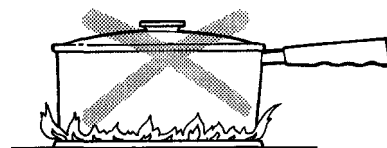
## After Lighting a Burner

- Check to be sure the burner you turned on is the one you want to use.
- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a potholder, cleaning cloths or other materials on them.

## How to Select Flame Size -

Watch the flame, not the knob, as you reduce heat.

The flame size on a gas burner should match the cookware you are using.



**FOR SAFE HANDLING OF COOKWARE, NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE.** Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.

**When using aluminum or aluminum-clad stainless steel pots and pans**, adjust the flame so the circle it makes is about 1/2 inch smaller than the bottom of the cookware.

**When boiling**, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious rolling boil. A high boil cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes which need a vigorous boil.

**When frying or warming foods in stainless steel, cast iron or enamelware**, keep the flame down lower—to about 1/2 the diameter of the cookware.

**When frying in glass or ceramic cookware**, lower the flame even more.



## Using Your Oven

### Top-of-Range Cookware

**Aluminum:** Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled steel wool pad after each use keeps aluminum cookware looking shiny and new. Use saucepans with tight-fitting lids for cooking with minimum amounts of water.

**Cast Iron:** If heated slowly, most skillets will give satisfactory results.

**Enamelware:** Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

**Glass:** There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots).

Glass conducts heat very slowly.

**Heatproof Glass Ceramic:** Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

**Stainless Steel:** This metal alone has poor heating properties, and is usually combined with copper, aluminum or other metals for improved heat distribution.

Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

### Electric Ignition

The oven burner and broil burner on your range are lighted by electric ignition.

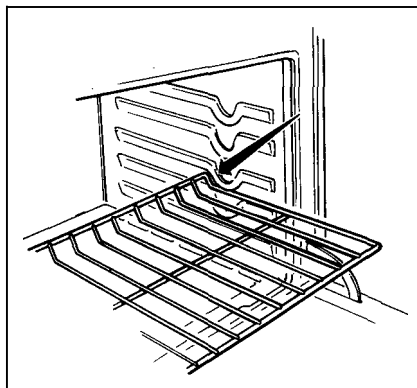
To light either burner, push the button for the desired function and turn the SET knob until the desired temperature is displayed. The burner should ignite within 60 seconds.

### Power Outage

**CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER OUTAGE.** Neither the oven nor the broiler can be lit during an electrical power outage. Gas will not flow unless the glow bar is hot.

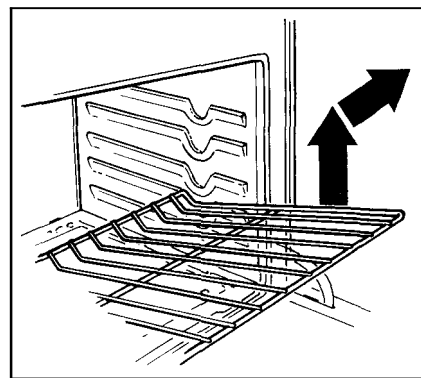
If the oven is in use when a power outage occurs, the oven burner shuts off and cannot be re-lit until power is restored.

### Oven Shelves



The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the "stop" position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

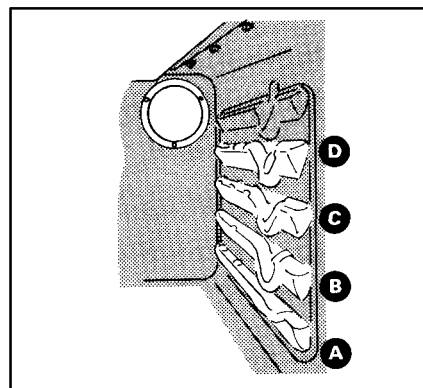


To remove a shelf from the oven, pull it toward you, tilt front end upward and pull shelf out.

To replace, place shelf on shelf support with stop-locks (curved extension of shelf) facing up and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past "stop" on oven wall. Then lower front of shelf and push it all the way back.

### Shelf Positions

The oven has four shelf supports—A (bottom), B, C and D (top). Shelf positions for cooking are suggested on Baking and Roasting pages.



### Oven Light

Use the switch on the control panel to turn the light on and off.

*(continued next page)*

# Using Your Oven

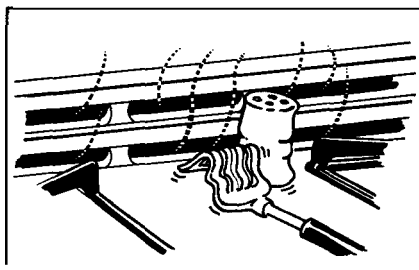
(continued)

## Oven Vent

Your oven is vented through ducts at the rear of the range (see page 6). Do not block these ducts when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burner be uninterrupted. Avoid touching the vent openings or nearby surfaces during oven or broiler operation—they may become hot.

- **Vent openings and nearby surfaces may become hot. Do not touch them.**

- **Handles of pots and pans on the cooktop may become hot if left too close to the vent.**



- **Do not leave plastic items on the cooktop—they may melt if left too close to the vent.**

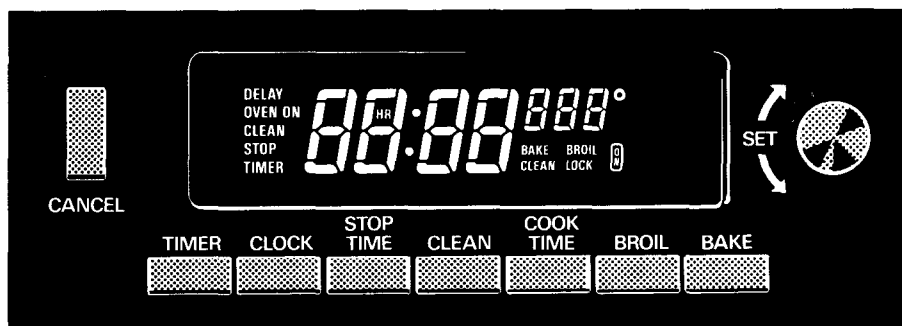
- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

- **Metal items will become very hot if they are left on the cooktop, and could cause burns.**

## Oven Moisture

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

# Electronic Controls



## Oven "On" Indicator

The word "ON" is displayed when BAKE or BROIL button is energized, and goes out when the CANCEL button is pushed or when oven burner shuts off automatically.

The oven operation is controlled electronically. The following instructions tell you how to operate the electronic controls.

## To Set the Clock

1. Push CLOCK button.
2. Turn SET knob to correct time of day. Clock is now set. The clock must be set to the correct time of day for accurate automatic oven timing operations.

## To Set the Minute/Second Timer

1. Push TIMER button.
2. Turn SET knob to desired amount of time (up to 9 hours and 59 minutes). The Minute/Second Timer will immediately begin to count down.
3. When time is up, the End-of-Cycle Tone (3 long beeps) will sound and the display will again show the time of day.

**Note:** The Minute/Second Timer is a reminder only and will not operate the oven.

You can use the Minute/Second Timer whether or not the oven is being used. The Minute/Second Timer does not interfere with oven operations.

## To Cancel the Timer

Push and hold TIMER button for three seconds. This will clear the Minute/Second Timer function.

## To Bake

1. Push BAKE button.
2. Turn SET knob until desired temperature is displayed.

A one-second beep will sound when the oven has preheated to and stabilized at selected temperature.

3. When finished baking, push CANCEL button.

**Note:** To recall what temperature you have selected while the rising temperature is being shown, push and hold the BAKE button. The selected temperature will be shown while you hold the BAKE button. The actual oven temperature will be shown after a few seconds.

You can push the CLOCK button to display time of day without canceling the oven operation.

You can change the selected temperature at any time by pushing the BAKE button and turning the SET knob.

## To Broil

1. Push BROIL button.
2. Turn SET knob until your choice of HI BROIL or LO BROIL is visible in the display.

When finished broiling, push the CANCEL button.

## Automatic Oven Timer

The oven timer will automatically start and stop your oven cooking or self-cleaning operation for you.

### For automatic oven cooking:

1. Push COOK TIME button.
2. Turn SET knob to set length of baking time.
3. Push BAKE button.
4. Turn SET knob to set desired temperature.

When cook time is reached, the End-of-Cycle Tone will sound and the oven will turn off.

### During automatic cooking:

- You can push the STOP TIME button to find out when the End-of-Cycle Tone will sound and the oven will turn off.
- You can push the CLOCK button to display time of day without canceling the oven operation.

## To Delay Starting an Automatic Oven Operation

### If a delayed cooking operation is desired:

1. Push COOK TIME button.
2. Set length of baking time with SET knob.
3. Push STOP TIME button.
4. Turn SET knob to time of day when baking should be completed. Stop time must be equal to or greater than the cook time plus the current time of day.
5. Push BAKE button.
6. Turn SET knob to desired temperature.

When stop time is reached, the End-of-Cycle Tone will sound and the oven will turn off.

**Caution:** Never let food sit in the oven for more than 4 hours before cooking starts. Room temperature is ideal for the growth of harmful bacteria. Be sure oven light is off because heat from the bulb will speed bacteria growth.

**Note:** You can push the STOP TIME button to find out when the oven will turn off. Push and hold the COOK TIME button to find out when the oven will turn on.

If a delayed self-cleaning oven operation is desired, see page 21.

### How to Change a Program

When a function has been entered, you can recall what has been programmed by pushing the corresponding function button. The messages in the display show you which function is currently being displayed. While the function is displayed, you can change it with the SET knob. You can change any programmed function at anytime.

## Tones

**End-of-Cycle Tone** (3 long beeps—one second on, one second off): shows that a timed oven operation has reached STOP TIME or that the Minute/Second Timer has counted down.

**Attention Tone** (series of short beeps, 1/4-second on, 1/4-second off, until proper response is given): will sound if oven has only been partially programmed. For example, if you have selected a cook time but no temperature, you will hear the Attention Tone until you select a temperature or push CANCEL.

**Notification Tone** (single, one-second beep): indicates oven has stabilized at selected temperature.

**Key Tone** (single, 1/10-second beep): sounds when any button is pushed.

**Function Error Tone** (series of very rapid beeps, 1/8-second on, 1/4-second off): display will show a failure code. Cancel Function Error Tone by pushing the CANCEL button. If the Function Error Tone starts again (after about 15 seconds), call for service. Disconnect the range electrical supply to stop the tone.

If the function error occurred while you were programming the Electronic Control, push the CANCEL button and try again.

**To Cancel the Tone...** If you don't want an audible tone when you push a button, you can eliminate the Key Tone by pushing and holding the CANCEL button until you hear a short beep (in approximately two seconds). To activate the tone again, push and hold the CANCEL button once more until you hear a short beep. Canceling or activating the tone should only be done when there is no oven operation programmed.

Pushing the CANCEL button will clear all functions except the Clock and Minute/Second Timer.

---

# Baking

## How to Set Your Range for Baking

1. Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves on alternate shelf supports and stagger food on them.
2. Close oven door.
3. Push the BAKE button and turn the SET knob until desired temperature is displayed. If preheating is desired, do not put food in the oven until a one-second beep sounds to tell you the oven is preheated.
4. Open the door and place food in oven on center of shelf. Allow at least 2 inches between the edge of the bakeware and oven wall or adjacent cookware.
5. Close oven door.
6. Check food for doneness at minimum time shown on recipe. Cook longer if necessary. Push CANCEL button and remove food.

## Shelf Positions

Most baking is done on the second shelf position (B) from the bottom.

When baking three or four items, use two shelves positioned on the second and fourth sets of supports (B & D) from bottom of oven.

Bake angel food cakes on first shelf position (A) from bottom of oven.

## Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.
- As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

## Common Baking Problems and Possible Solutions

### PIES

#### Burning around edges

- Edges of crust too thin.
- Incorrect baking temperature.

#### Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. “Patching” a pie crust could cause soaking.

#### Pie filling runs over

- Top and bottom crust not well sealed together.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

#### Pastry is tough; crust not flaky

- Too much handling.
  - Fat too soft or cut in too fine.
- Roll dough lightly and handle as little as possible.

### CAKES

#### Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Using warped pans.

#### Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

#### Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit to note expiration dates of packaged ingredients.
- Cake baked at incorrect temperature or not baked long enough.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

#### Crust is hard

- Check temperature.
- Check shelf position.

#### Cake has soggy layer or streaks at bottom

- Undermining ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

### COOKIES & BISCUITS

#### Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Follow baking instructions carefully as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side

- Oven door not closed properly, check gasket seal.
- Check shelf position.

# Baking Guide

**1. Preheating is very important when using temperatures below 225°F. and when baking foods such as biscuits, cookies, cakes and other pastries.** After pushing the BAKE button and turning the SET knob to the desired temperature, be sure to wait for the one-second beep before putting food into the oven.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

**2. Aluminum pans conduct heat quickly.** For most conventional baking, light, shiny finishes give best results because they help prevent overbrowning. For best browning results, we recommend dull bottom surfaces for cake pans and pie plates.

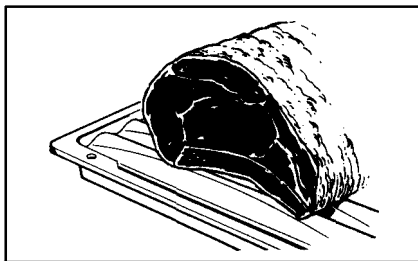
**3. Dark or non-shiny finishes and glass cookware generally absorb heat,** which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast-iron cookware.

Food	Cookware	Shelf Positions	Oven Temperatures	Time, Minutes	Comments
<b>Bread</b>					
Biscuits (%-in. thick)	Shiny Cookie Sheet	B, C	400°-4750	15-20	Canned, refrigerated <b>biscuits</b> take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-4000	20-30	
Corn bread or muffins	Cast-Iron or Glass Pan	B	400°-450°	20-40	Preheat cast-iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 minutes for muffin mix, or bake at <b>450°F.</b> for 25 minutes, then at <b>350°F.</b> for 10 to 15 minutes.
Popovers	Deep Glass or Cast-Iron Cups	B	375°	45-60	Dark metal and glass cookware give deepest browning.
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-3750	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B maybe used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-3750	20-30	For thin rolls, Shelf B may be used.
<b>Cakes</b> (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-3750	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-4000	10-15	Line pan with wax paper.
Sponge	Metal or Ceramic Pan	A	325°-3500	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-3500	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce moister crusts.
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-3000	2-4 hrs.	Use 300°F. and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-3750	20-35	If baking four layers, use Shelves B and D.
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
<b>Cookies</b>					
Brownies	Metal or Glass Pans	B, C	325°-3500	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-4000	10-20	Use Shelf C and increase temperature 25° to 50°F. for more browning.
Refrigerator	Cookie Sheet	B, C	400°-4250	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-4000	7-12	
<b>Fruits, Other Desserts</b>					
Baked apples	Glass or Metal Pans	A, B, C	350°-4000	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temperature to 300°F. for large custard.
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	Cook bread or rice pudding with custard base 80 to 90 minutes.
<b>Pies</b>					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and increased time.
Meringue	Spread to crust edges	B, C	325°-3500	15-25	To quickly brown meringue, use 400°F. for 9 to 11 minutes.
One crust	Glass or Satin-finish Metal Pan	A, B	400°-4250	45-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal Pan	B	400°-4250	40-60	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	12-16	
<b>Miscellaneous</b>					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-4000	60-90	Increase time for large amount or size
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-3750	30-60	
Souffles	Glass Pan	B	300°-3500	30-75	

# Roasting

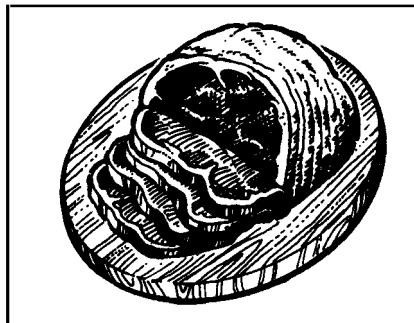
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat. Roasting is easy, just follow these steps:

**Step 1:** Position oven shelf at second from bottom position (B) for small size roast (3 to 5 lbs.) and at bottom position (A) for larger roasts.



**Step 2:** Check weight of roast. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (Broiler pan with rack is a good pan for this.)

**Step 3:** Push BAKE button and turn SET knob until desired temperature is displayed. Check the Roasting Guide for temperatures and approximate cooking times.



**Step 4:** Most meats continue to cook slightly while standing after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 100F.; to compensate for temperature rise, if desired, remove roast from oven when internal temperature is 5° to 10°F. less than temperature shown on Roasting Guide.

## Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes additional time per pound (15 minutes additional time per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

## Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
<b>Meat</b>			<b>3 to 5-lbs.</b>	<b>6 to 8-lbs.</b>	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: 24-33 Medium: 35-39 Well Done: 40-45	18-22 22-29 30-35		130°-140° 150°-160° 170°-185°
Lamb leg or bone-in shoulder*	325°	Rare: 21-25 Medium: 25-30 Well Done: 30-35	20-23 24-28 28-33		130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done: 35-45	30-40		170°-180°
Pork loin, rib or shoulder*	325°	Well Done: 35-45	30-40		170°-180°
Ham, pre-cooked	325°	To Warm:	17-20 minutes per lb. (any weight)		115°-125°
*For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per lb. to times given above.					
<b>Poultry</b>			<b>3 to 5-lbs.</b>	<b>Over 5 lbs.</b>	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	350°	Well Done:	35-40		185°-190°
<b>Turkey</b>	325°	Well Done:	10 to 15-lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-190°

# Broiling

- Broiling is cooking food by direct heat from above the food. Your range is designed for waist-high broiling. A specially designed broiler pan and rack allows dripping fat to drain away from the foods and be kept away from the high heat of the gas flame.

**The oven door should be closed during broiling.**

## How to Broil

1. If meat has fat or gristle near the edge, cut vertical slashes through it about 2 inches apart, but don't cut into meat. We recommend that you trim fat to prevent excessive smoking, leaving a layer about 1/8 inch thick.

2. Arrange food on rack and position the broiler pan on the appropriate shelf in the oven. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.

3. Close the oven door.

4. Press the BROIL button and turn the SET knob until your choice of HI BROIL or LO BROIL is displayed. Note: Chicken and ham are broiled at LO BROIL in order to cook food through without over-browning it.

5. Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time foods for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.

6. Push CANCEL button. Remove broiler pan from oven and serve food immediately. Leave pan outside the oven to cool.

## Broiling Tips

• Use tongs to turn meat over—pierced meat loses juices.

• Steaks and chops should be at least 1 inch thick for best broiling results. Pan broil thinner ones.

## Broiling Guide

Food	Quantity and/or Thickness	HI or LO Broil	Shelf Position	1st Side Time, Minutes	2nd Side Time, Minutes	Comments
Bacon	½ lb. (about 8 thin slices)	HI	c	3-5	2½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) ½ to ¾ in. thick	HI	c	8-10	5-6	Space evenly. Up to 9 patties take about same time.
Beef Steaks Rare Medium Well Done	1-in. thick (1 to 1½ lbs.)	HI	B B B	7-9 10-12 13	5 5-7 8-9	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended.
Rare Medium Well Done	1½ in. thick (2 to 2½ lbs.)		B B B	10 12-15 20	5-7 7-9 12-14	Slash fat.
Chicken (450°)	1 whole (2 to 2½ lbs.), split lengthwise	LO	A	25-30	15-20	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first and broil with door closed.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2-4 slices 1 pkg. (2) 2, split	HI	c c	2-3 3-4	½-1	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
Lobster Tails (6 to 8-oz. each)	2-4	HI	c	13-16	Do not turn over.	Cut through back of shell, spread open. Brush with melted butter before broiling and after half of broiling time.
Fish	1-lb. fillets ¼ to ½ in. thick	HI	B	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices (450°) Precooked	1 in. thick	LO	c	8	8	Increase times 5-10 minutes per side for 1½ inch thick or home cured.
Pork Chops Well Done	2 (¾ in. thick) 2 (1 in. thick), about 1 lb.	HI	B B	8-10 10-12	4-5 8-9	Slash fat.
Lamb Chops Medium Well Done Medium Well Done	2 (1 in. thick) about 10 to 12 oz. 2 (1½ in. thick), about 1 lb.	HI	B B B B	8 10 10 17	4-7 10 4-6 12-14	Slash fat.
Wieners, Similar precooked sausages, bratwurst	1-lb. pkg. (10)	HI	c	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6-inch pieces.

# Care and Cleaning

(See Cleaning Guide on page 23.)

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

**BE SURE ELECTRICAL POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.**

## Control Panel

It's a good idea to wipe the **control panel** clean after each use of the oven. For a more thorough cleaning, the knobs can be removed by pulling them off the knob stems. If knobs are removed, do not allow water@ run down the inside surface of the glass while cleaning. Clean with mild soap and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleaners or oven cleaners on the control panel—they will damage the finish.

## Brushed Chrome Cooktop (on model so equipped)

Clean the brushed chrome top with warm, soapy water or an **all-purpose** household cleaner and immediately dry it with a clean, soft cloth. **Take** care to dry the surface following the "grain." **To** help prevent finger marks after cleaning, spread a thin film of baby oil on the surface. Wipe away excess oil with a clean, soft cloth. A good appliance wax will help protect this finish.

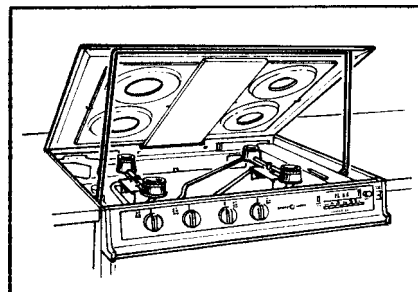
## Porcelain Cooktop (on model so equipped)

There are a number of precautions you can take to avoid marring the porcelain enamel surface of the cooktop and prevent it from becoming dull. Don't slide heavy pans across it. If you spill foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content, clean them up as soon as possible. If allowed to set, these foods **could** cause a dull spot. Also, no matter how stubborn the food stain, never use harsh, abrasive cleansers. They could permanently damage the enamel surface. We recommend a cleanser, such as "Soft Scrub®" brand cleanser, or a similar cleaning product.

Soft Scrub® is a registered trademark of the Clorox Company.

## Lift-Up Cooktop

**Clean the** area under the cooktop often. Built-up soil, especially grease, may catch fire.



**To make** cleaning easier, the entire cooktop may be **lifted** up and supported in the up position.

**Be sure all burners are turned off before raising the cooktop.** Then remove the grates and drip pans, **grasp** the two front burner wells and lift up. Dual support rods will hold the cooktop up while you **clean** underneath it.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the **cooktop**. Be careful not to pinch your fingers.

*(continued next page)*

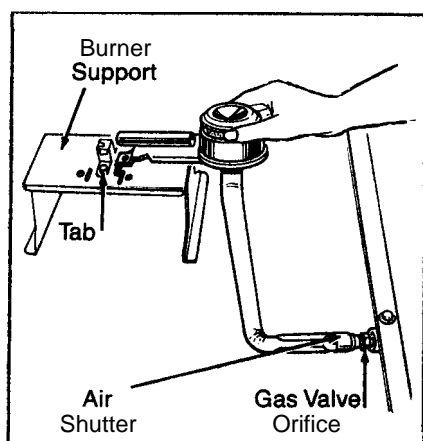


## Range Top Burners

The holes in the burners must be kept clean at all times for proper ignition and an even, unhampered flame.

You should clean the burners routinely, especially after bad **spillovers** which could clog these holes. Burners **lift** out for cleaning,

**Note:** A screw holds each of the burners in place to keep them from wobbling around during shipment. Remove and discard the shipping screw.



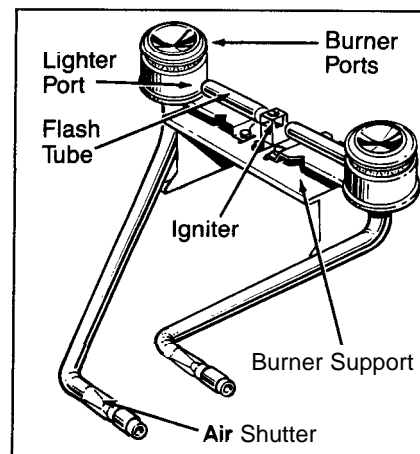
### To remove burners:

1. Grasp burner head and tilt it to the right to release the two tabs from slots in the burner support.
2. Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice.

To remove burned-on food, soak the burners in a solution of mild liquid detergent **and water**. **Soak** the burners for 20 to 30 minutes. If the **food** doesn't rinse off completely, scrub them with soap and water and a brush or plastic pad. Do not use steel wool or abrasive cleaners because they will clog the burner openings and scratch the burners. If the holes become clogged, clean them with a toothpick.

Do not attempt to clean burners in an automatic dishwasher. **Loosened** food soil can clog burner holes, and the caustic action of the dishwasher detergent can damage the burner heads.

Before putting the burners back, shake out excess water and dry them thoroughly by setting them in a warm oven for 30 minutes.



### To replace burners:

1. Slip the air shutter over the gas valve orifice.
2. Lower the burner assembly and hook the tabs in the slots in the burner support.
3. Be sure both tabs are in their slots, that the burner sits level and straight, and that the flash tube forms a straight line from the igniter to the burner.

---

## Care and Cleaning (continued)

### Burner Grates

Porcelain enamel burner grates should be washed regularly and, of course, after **spillovers**. Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the range wet. When replacing the grates, be sure they're positioned securely over the burners.

To get rid of burned-on food, soak the grates in a slightly diluted liquid detergent.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to **absorb** the heat.

### Drip Pans

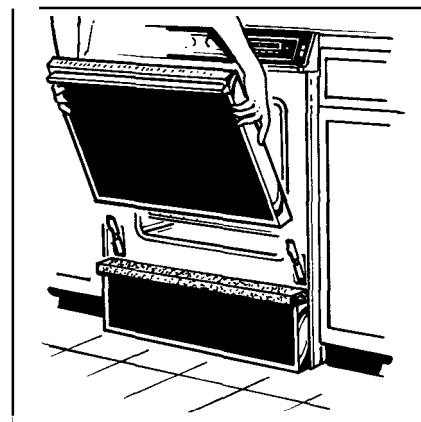
Remove the grates. Then lift out the chrome drip pans. Wash them in hot, soapy water. Rinse them with clean, hot water and polish them dry with a cloth. Never use abrasive cleansers or steel **wool**—they'll scratch the surface. Instead, soak the drip pans for about 20 minutes in slightly diluted liquid cleanser or mild solution of ammonia and water (1/2 cup of ammonia to one gallon of water). After soaking, wash them in hot, soapy water. Rinse with clean water and polish with a clean, soft cloth.

Do not attempt to clean the drip pans in the self-cleaning oven.

When replacing drip pans, the notch on the rear pan and the notch on the front pan should meet in the middle.

### Lift-Off Oven Door

The oven door is removable to make the interior more accessible.



**To remove the door**, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

**Note:** Be careful not to place hands between the spring hinge and the oven frame as the spring hinge could snap back and pinch your fingers.

**To replace the door**, make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.

## Oven Shelves

You may clean the shelves with a mild abrasive cleanser following manufacturer's directions. **After** cleaning, rinse the shelves with clean water and dry with a dry cloth.

To remove heavy, burned-on soil, you may use soapy metal pads, following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

## Broiler Pan & Rack

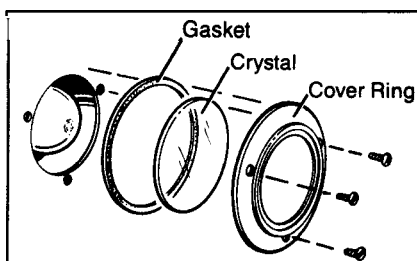
After broiling, remove the broiler pan and rack and carefully pour off the grease. Wash and rinse the broiler pan and rack in hot, soapy water.

If food has burned on, sprinkle the rack with detergent while hot and cover with wet paper towels or a dishcloth. That way, burned-on foods will soak loose while the meal is being served.

Do not store a soiled broiler pan and rack in the oven. Do not clean in self-cleaning oven.

## Oven Light Bulb

The light bulb is located in the upper right corner of the oven. Before replacing the bulb, disconnect electric power to the range at the main fuse or circuit breaker panel or unplug the range from the electric outlet. Let the bulb cool completely before removing it. Do not touch a hot bulb with a damp cloth. If you do, the bulb will break.



### To remove:

- Remove the 3 screws in the lamp cover.
- Detach lamp cover and remove bulb.

### To replace:

- Put in a new 40-watt appliance bulb. (Note: A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.)
- Install lamp cover. Replace 3 screws and tighten, making sure cover fits flush with oven wall.
- Reconnect electrical power to the range.

## Care and Cleaning (continued)

### Operating the Self-Cleaning Oven

**Programmed Cleaning Time:**  
3½ hours

#### Prepare the Oven Before Setting the Controls

The range must be completely cool in order to set the self-clean cycle.

##### Step 1:

Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven. (Oven shelves may be left in oven. Note: Shelves will discolor during the self-clean cycle.)

##### Step 2:

• Clean spatters or soil on the oven front frame (A), under the front edge of the cooktop, the door liner outside the door gasket and the front edge of the oven cavity (about 1" into the oven). No matter how stubborn the food stain, never use harsh abrasive cleaners. They could permanently damage the enamel surface. We recommend a cleanser such as "Soft Scrub®" brand or a similar cleaning product to keep white surfaces looking clean and new. After cleaning, rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth.

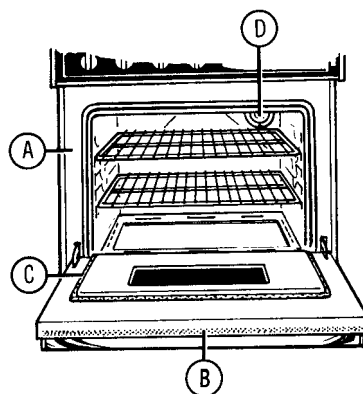
• Do not let water run down through openings in the top of the door (B).

• Clean the door gasket (C) using a clean sponge to soak the soiled area with hydrogen peroxide. Repeated soaking may be needed, depending on the amount of soil. Frequent cleaning will prevent excessive soil buildup. Do not rub the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact

and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. Replace the gasket if you notice it becoming worn, frayed, displaced or damaged in any way.

• Clean top, sides and outside front of oven door with soap and water. Do not use abrasives or oven cleaners.

• Make sure the oven light bulb cover (D) is in place.



**A. Oven Front Frame**

**B. Openings in Door**

**C. Oven Door Gasket**

**D. Oven Light Bulb Cover**

##### Step 3:

Close the oven door and make sure the oven light is off.

**Chrome drip pans from the top of your range should never be cleaned in the self-cleaning oven.**

Oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

**Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven.**

A combination of any of these products plus the high clean-cycle temperature may damage the porcelain finish of the oven.

#### Important

The oven door must be closed and all controls must be set **correctly** for the clean cycle to work properly. To help you understand how the clean cycle works, the stages of the cycle are noted below.

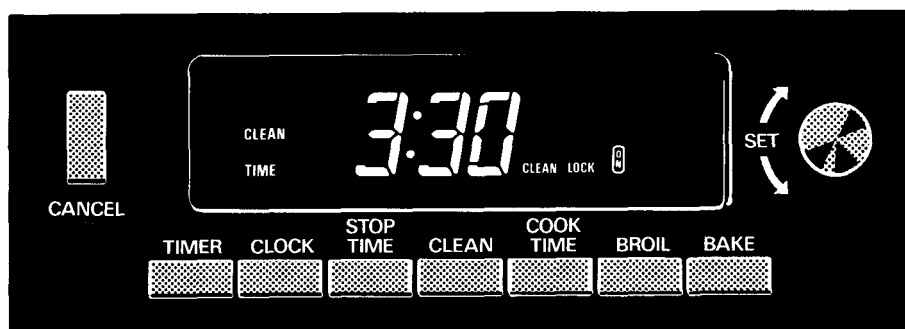
1. You set the controls.
2. The words "CLEAN TIME" are displayed. Turn SET knob until **3:30** appears. The oven begins to heat, the door locks automatically and the word "LOCK" is displayed.

If the oven door is not closed, the word "DOOR" is displayed and the oven beeps continuously. Close the door, touch CANCEL and begin again.

3. When the 3½-hour clean cycle is over, the word "CLEAN" goes out and the oven begins to cool.

4. When the oven temperature has fallen below the locking temperature (about 20-30 minutes after the word "CLEAN" goes out at the end of the clean cycle), the word "LOCK" goes out and the door can be opened.

Soft Scrub® is a registered trademark of the Clorox Company.



## Set the Oven for Cleaning

The range must be completely cool in order to set the self-clean cycle.

1. Push the CLEAN button.
2. Turn SET knob in the clockwise direction about 1/2 turn. The display will show "3:30."

The words "CLEAN TIME" will be displayed on the left. Within 20 minutes, the words "CLEAN LOCK" will be displayed on the right.

**Note:** You can find out when the clean cycle will be finished by pushing the **STOP TIME** button.

The word "DOOR" is displayed when you try to set a clean cycle with the door open or when the oven temperature is too high.

## To Set a Delayed Start

1. Push STOP TIME button.
2. Turn SET knob to time of day when you wish cleaning to be completed (must be more than 3% hours later than **current** time of day).
3. Push the CLEAN button.
4. Turn SET knob in the clockwise direction about 1/2 turn.

The words "DELAY CLEAN" will be on in the display until the clean cycle starts. After the clean cycle starts, the word "CLEAN" will be on in the display.

**Note:** During a delayed self-clean operation, you can find out when the oven turns on by pushing and holding the CLEAN button.

## To Stop a Clean Cycle

1. Press the CANCEL button.
2. Wait until the oven has cooled below locking temperature (about 20-30 minutes) and the word "LOCK" is off in the display.

You will not be able to open the door right away unless the oven temperature is at a safe level. If you cannot open the oven door immediately after the word "LOCK" goes off, wait one minute and try again.

## After Self-Cleaning

1. When a clean cycle is finished, the word "CLEAN" will be off in the display.

2. Wait until the oven has cooled below locking temperature (about 20-30 minutes) and the word "LOCK" is off in the display.

You will not be able to open the door unless the oven temperature is at a safe level. If you cannot open the oven door immediately after the word "LOCK" goes off, wait about one minute and try again.

You may notice some white ash in the oven. Just wipe it up with a damp cloth.

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

*(continued next page)*

---

## Care and Cleaning

### Operating the Self-Cleaning Oven (continued)

#### Questions and Answers

**Q. If my oven clock is not working, can I still self-clean my oven?**

**A. No.** Your Electronic Controls use the range clock to help start and stop your self-cleaning cycle.

**Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?**

**A. No** cleaners or coatings should be used around any part of this oven. If you do use them and do not thoroughly rinse the oven with water, wiping it absolutely clean afterward, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

**Q. Can I clean the Woven Gasket around the oven door?**

**A. Yes,** but carefully, and only with a clean sponge to soak the soiled area with hydrogen peroxide. See page 20.

**Q. What should I do if excessive smoking occurs during cleaning?**

**A.** This is caused by excessive soil. Press the CANCEL button. Open windows to rid room of smoke. Wait until the oven has cooled (about 20-30 minutes) and the word "LOCK" is off in the display. Wipe up the excess soil and reset the clean cycle.

**Q. Is the "crackling" sound I hear during cleaning normal?**

**A. Yes. This is the** sound of the metal heating and cooling during both the cooking and cleaning functions.

**Q. Should there be any odor during the cleaning?**

**A. Yes,** there maybe a slight odor during the first few cleanings. Failure to wipeout excessive soil might also cause a strong odor when cleaning.

**Q. What causes the hair-like lines on the enameled surface of my oven?**

**A.** This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

**Q. Why do I have ash left in my oven after cleaning?**

**A.** Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

**Q. My oven shelves do not slide easily. What is the matter?**

**A.** After many cleanings, oven shelves may become so clean they do not slide easily. To make shelves slide more easily, after each self-cleaning cycle, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

**Q. My oven shelves have become gray after the self-clean cycle. Is this normal?**

**A. Yes.** After the self-clean cycle, the shelves may lose some luster and discolor to a deep gray color.

# Cleaning Guide

**NOTE:** Let range/oven parts cool before touching or handling.

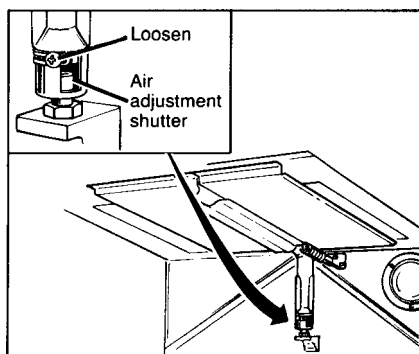
PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Broiler Pan and Rack	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> <li>• Plastic Scouring Pad</li> <li>• Dishwasher-Safe</li> </ul>	Drain <b>fat</b> and cool pan and rack slightly. (Do not <b>let</b> soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill pan with warm water and spread a damp cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. <b>OPTION:</b> Clean pan and rack in dishwasher. <b>DO NOT CLEAN IN SELF-CLEANING OVEN.</b>	
Control Knobs	<ul style="list-style-type: none"> <li>• Mild Soap and Water</li> </ul>	Pull off knobs. Wash gently, but do not soak. Dry and return controls to range.	
Control Panel	<ul style="list-style-type: none"> <li>• Damp Cloth</li> <li>• Paper Towel</li> <li>• Soap and Water</li> </ul>	<b>DO NOT USE abrasives, cleaning powders, steel wool or plastic balls. They will mar the surface.</b>	Wipe with a damp cloth to remove soil. Do not wipe when oven is in use.
Outside Glass Finish	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not <b>allow</b> water to run down inside surface of glass while cleaning.	
Metal, including Side Trims, Trim Strips and Brushed Chrome Cooktop	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	<b>DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.</b>	Wash, rinse, and then polish with a dry cloth
Porcelain Enamel and Painted Surfaces*	<ul style="list-style-type: none"> <li>• Paper Towel</li> <li>• Dry Cloth</li> <li>• Soap and Water</li> </ul>	<b>DO NOT USE oven cleaners, cleansing powders or harsh abrasives.</b> These might scratch the surface.	If acids <b>should</b> spill on the range while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse. For other spills, such as fat smatterings, etc., wash with soap and water when they have cooled and then rinse. <b>Polish</b> with a dry cloth.
Oven Door*	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	<b>DO NOT USE oven cleaners, cleansing powders or harsh abrasives.</b>	INSIDE OF DOOR: Clean <b>ONLY</b> the door liner outside the gasket. The door is automatically cleaned if the oven is in the self-clean cycle. <b>DO NOT</b> rub or damage the gasket. Avoid getting soap and water on the gasket or in any openings on the door. OUTSIDE OF DOOR: Use soap and water to thoroughly clean the top, sides and front of the oven door.
Oven Gasket	<ul style="list-style-type: none"> <li>• Hydrogen Peroxide</li> </ul>	Soak with hydrogen peroxide. Frequent soaking helps prevent soil build-up. Do not rub. See self-clean section for more information.	
Oven Liner	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Allow to cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. <b>Be sure to rinse thoroughly to avoid additional stains.</b>	
Shelves (See Self-Cleaning Oven Directions)	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Dishwasher-Safe</li> </ul>	Shelves can be cleaned in a dishwasher or by hand, using soap and water. Rinse thoroughly to remove any soap after cleaning. Shelves may also be cleaned in self-cleaning oven, but will discolor and lose some luster.	
Chrome-Plated Drip Pans	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Stiff-Bristled Brush</li> <li>• Soap-Filled Scouring Pad (Non-metallic)</li> </ul>	Clean as described below or in dishwasher. <b>DO NOT CLEAN IN SELF-CLEANING OVEN</b> as they will discolor. Wipe <b>all</b> chrome drip pans after each cooking so unnoticed spatter will not burn on the next time you cook. To remove burned-on spatters, use any or all cleaning materials mentioned. Rub <b>lightly</b> with scouring pad to prevent scratching of the surface.	
Surface Burner Grates	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Plastic Scouring Pad</li> </ul>	Lift out when cool. Soak 5-10 minutes if desired in warm solution of dishwasher detergent. Scour with materials mentioned here to remove burned-on food particles. <b>DO NOT CLEAN IN SELF-CLEANING OVEN.</b>	
Surface Burners	<ul style="list-style-type: none"> <li>• Solution for Cleaning Inside of Coffee Makers</li> <li>• Soap and Water</li> <li>• Mild Abrasive Cleanser</li> <li>• Damp Cloth</li> </ul>	<b>DO NOT clean in self-cleaning oven.</b> <b>DO NOT USE steel wool or abrasive cleaners because they will clog the burner openings and scratch the burners.</b>	Wipe off burner heads. If heavy <b>spillover</b> occurs, remove burners from range (see page 17) and soak them for 20 to 30 minutes in a solution of mild liquid detergent and water. If soil does not rinse off completely, scrub burners with soap and water and a brush or plastic pad. If the holes become clogged, clean them with a toothpick. Before putting the burners back, shake out excess water and then dry burners in a warm oven for 30 minutes. <b>DO NOT CLEAN IN SELF-CLEANING OVEN OR IN DISHWASHER.</b>

\*Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration. **Spillovers** should be wiped up immediately, with care being taken not to touch any hot portion of the oven. **When** the surface is cool, clean and rinse.

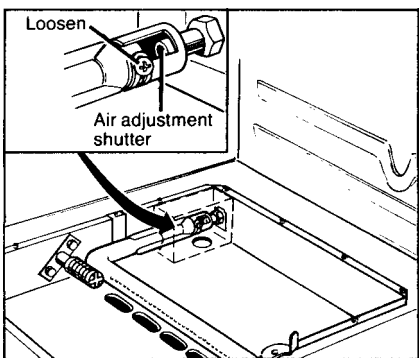
# Minor Adjustments You Can Make

## Broil and Oven Burner Air Adjustment Shutters

Air adjustment shutters for the broil and oven burners regulate the flow of air to the flame.

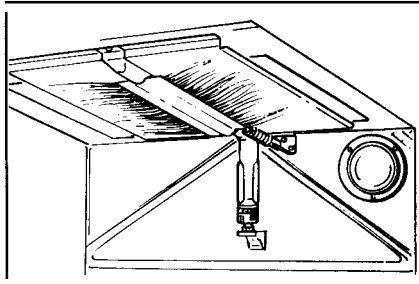


The air adjustment shutter for the top burner is in the center of the rear wall of the oven.



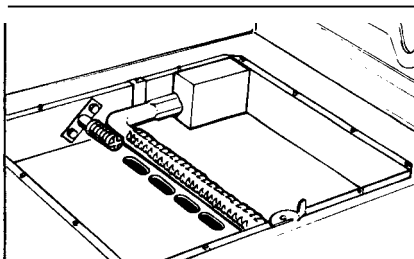
The shutter for the bottom burner is near the back wall behind the storage drawer.

**To adjust the flow of air to either burner,** loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.



The flames for the top (broil) burner should burn steady with

approximately 1" blue cones and should not extend out over the edges of the burner baffle.

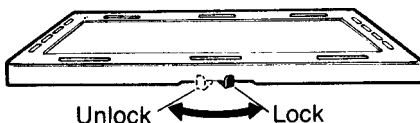


**To determine if the bottom burner flames are proper,** remove the oven bottom (see below) and the burner baffle. The flames should have 1/2" to 3/4" blue cones with no yellow tipping. When the baffle is back in place, the flames will resettle.

Visually check the color of the flames every six months. If they look like illustration (A) on page 26, call for service.

## Removable Oven Bottom

The oven bottom can be removed to clean large spills, but oven bottom must be replaced before using self-cleaning cycle.



### To remove:

1. Slide the tab at the center front of the oven bottom to the left.
2. Lift the oven bottom up and out.

### To replace:

1. Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.
2. Lower the front of the oven bottom into place and slide the front tab to the right to lock the oven bottom into place.

The oven bottom has a porcelain enamel finish. To make cleaning

easier, protect the oven bottom from excessive **spillovers**. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acidic (such as milk, tomatoes or sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface.

If a spillover does occur on the oven bottom, allow the oven to cool first. You can then clean the oven bottom with soap and water, a mild abrasive cleanser or soap-filled abrasive pads. Rinse well to remove any soap before self-cleaning.

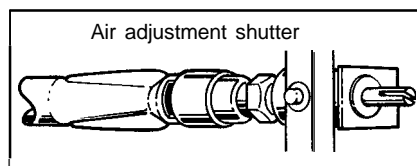
## Surface Burner Air Adjustment Shutters

An air adjustment shutter for each surface burner regulates the flow of air to the flame.

**When the right amount of air flows into the burner, the flame** will be steady, relatively quiet and will have approximately 3/4" sharp blue cones. This is usually the case with factory preset shutter settings.

**With too much air,** the flame will be unsteady, possibly won't burn all the way around, and will be noisy, sounding like a blowtorch.

**With not enough air,** you won't see any sharp blue cones in the flame; you may see yellow tips, and soot may accumulate on pots and pans.



The air adjustment shutters sit on the hood of the valves and are positioned on the burner tubes by friction fit.

**To adjust the flow of air to the burners,** apply a blade-type screwdriver against the friction-fit shutters and push to rotate the shutters, allowing more or less air into the burner tubes as needed.



## Oven Thermostat Adjustment

The temperature in your new range has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temperature **25°F.** higher or lower than the temperature in your recipe, then bake. The results of this test should give you an idea of how much the temperature should be changed.

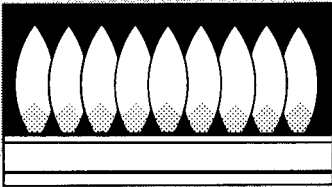
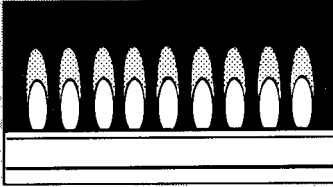
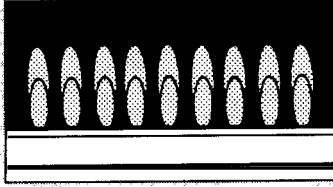
### To adjust temperature:

1. Push the **BAKE** button.
2. Select a temperature between **500°F.** and **550°F.** with the **SET** knob.
3. Quickly (within two seconds, before the **BAKE** function energizes) push and hold the **BAKE** button for about 5 seconds. The display will show a plus number, a minus number or **"00."**
4. **Turn the** **SET** knob to adjust the temperature in **5°F.** steps. You can raise it until **" +35" F.** shows on display or lower it until **" -35°F."** shows on display. If the control beeps and flashes, push the **CANCEL** button and start over.
5. When you have made the desired adjustment, push the **CLOCK** button to go back to the time of day display or to use your oven as you would normally.

**Note:** The adjustment described above will not change the self-clean temperature.



## Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND/OR WHAT TO DO
TOP BURNERS DO NOT LIGHT	<ul style="list-style-type: none"> <li>• Make sure the electrical plug is plugged into a he, properly grounded power outlet.</li> <li>• Gas supply not connected or not turned on.</li> <li>• Check for power outage.</li> <li>• Pan sitting on burner grate may be partially blocking the free air flow needed for combustion. Remove pan and try again.</li> <li>• Burner holes on side of burner may be clogged. Remove and clean them.</li> <li>• Burners not seated properly on burner supports. Reinstall them—see page 17.</li> </ul>
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	<div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p><b>(A) Yellow flames—</b> Call for service</p> </div> <div style="text-align: center;">  <p><b>(B) Yellow tips on inner cones—</b> Normal for LP gas</p> </div> <div style="text-align: center;">  <p><b>(C) Soft blue flames—</b> Normal for natural gas</p> </div> </div> <ul style="list-style-type: none"> <li>• If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.</li> <li>• With LP gas, some yellow tipping on inner cones is normal.</li> </ul>
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none"> <li>• If range is connected to LP gas, check all steps in the Installation Instructions.</li> </ul>
SURFACE BURNER KNOBS WILL NOT TURN	<ul style="list-style-type: none"> <li>• To turn from OFF position, push the knob in and then turn.</li> </ul>
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"> <li>• Aluminum foil being used improperly in oven.</li> <li>• Oven vent blocked on top of range.</li> <li>• Incorrect cookware being used. Check each cooking section for cookware tips.</li> <li>• Oven bottom not securely seated in position.</li> <li>• Electronic Controls set incorrectly. Review pages 10 and 11.</li> <li>• Check common baking, roasting and broiling problems on pages 12-15.</li> </ul>
CLOCK AND MINUTE/SECOND TIMER DO NOT WORK	<ul style="list-style-type: none"> <li>• Make sure the electrical plug is plugged into a live, properly grounded power outlet.</li> <li>• Check for power outage.</li> </ul>
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none"> <li>• Bulb may be loose or burned out.</li> <li>• Electrical plug must be plugged into a live power outlet.</li> </ul>
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> <li>• STOP TIME must be more than 3½ hours later than START TIME.</li> <li>• Oven temperature is too high to set self-clean operation. Allow the range to cool to room temperature.</li> </ul>
STRONG ODOR	<ul style="list-style-type: none"> <li>• Improper air/gas ratio in oven. Adjust oven burner air shutters—see page 24.</li> <li>• An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.</li> </ul>

If you need more help...call, toll free: GE Answer Center® / 800.626.2000/consumer information service

## Range Toe Space Filler Instructions for Countertop Heights up to 38"

The range height must be adjusted to the countertop height. For countertop heights greater than 37" additional steps may need to be taken as detailed below.

When the range is elevated to its maximum height, there is a large space between the bottom of the range and the floor, referred to as the toe space. This may be visually objectionable. **The legs should not be extended any farther than to provide a maximum of 3" toe space.** See Fig. 1.

The range is designed to provide a minimum of 1" air gap at the bottom of the range. (Example: When legs are screwed all the way into the base rail.) See Fig. 2.

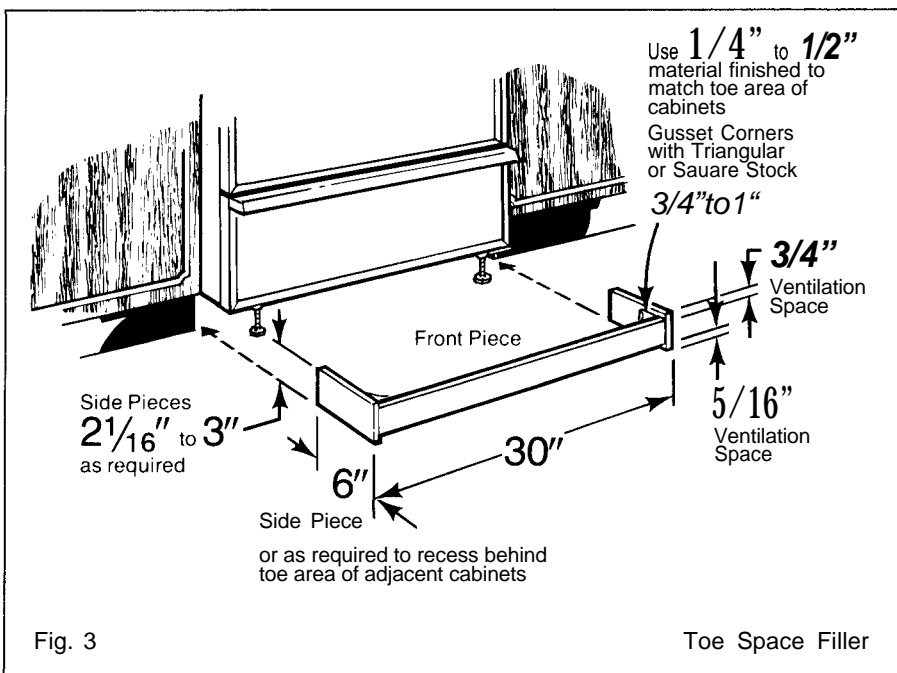
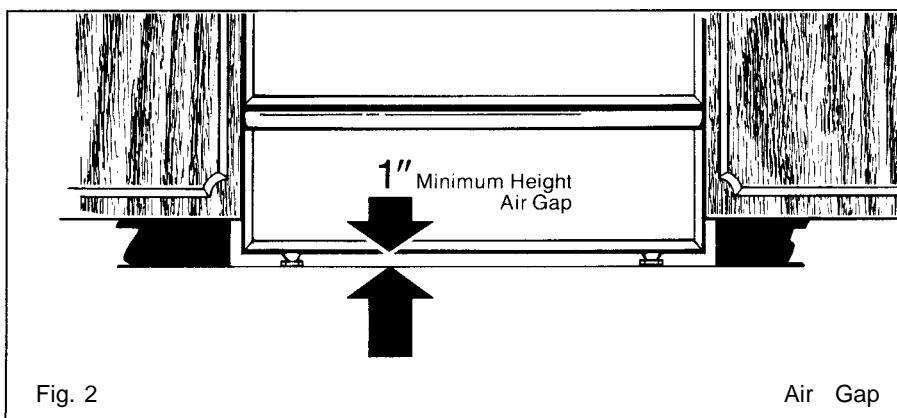
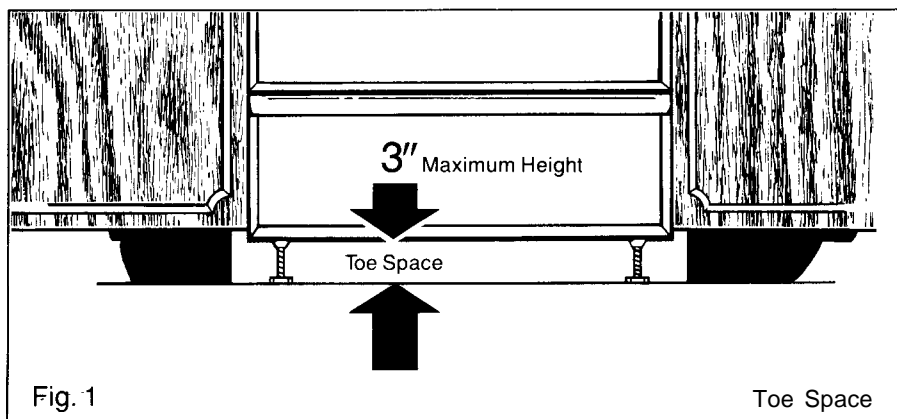
This gap is very important to the proper ventilation of the range and **must be maintained** when treating the appearance of the toe space.

- The following information is given to make a filler for the toe space when the legs are extended to provide a toe space of  $2\frac{1}{16}"$  to 3".

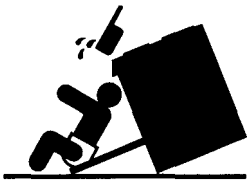
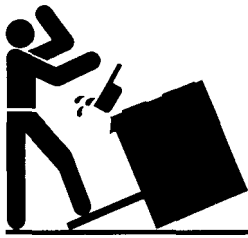
After the range is installed with the longer legs and is in position and level, measure from the bottom of the bodyside to the floor. This will be the required height of the toe space filler side pieces. See Fig. 1. This height may vary from  $2\frac{1}{16}"$  to 3". Any height less than  $2\frac{1}{16}"$  may not be visually objectionable and not need the filler.

Determine measurements for the filler front piece as shown in Fig. 3. Make sure to provide the  $\frac{3}{4}"$  gap at the top and the  $\frac{5}{16}"$  gap at the bottom. These gaps will provide the proper 1" minimum ventilation space as mentioned before.

- Use screws or other removable fasteners if you wish to attach the filler to the floor or adjacent cabinets so the filler can readily be removed when it is necessary to move the range.

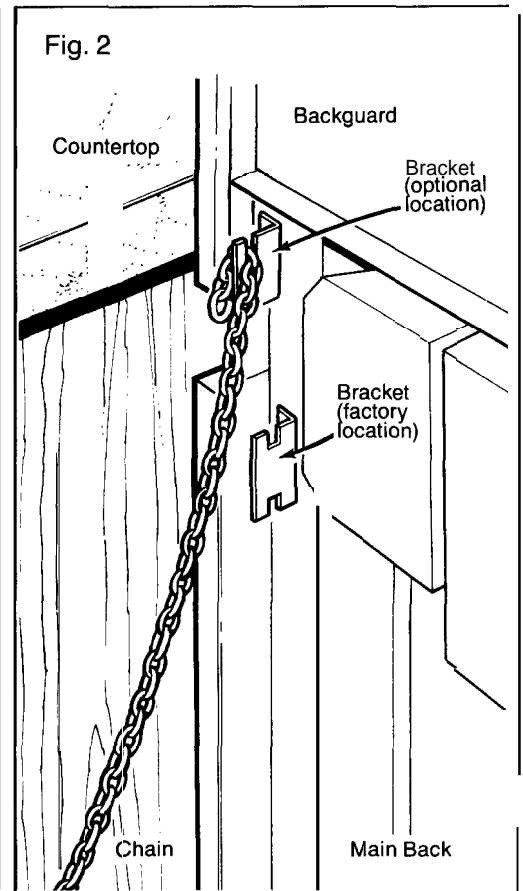
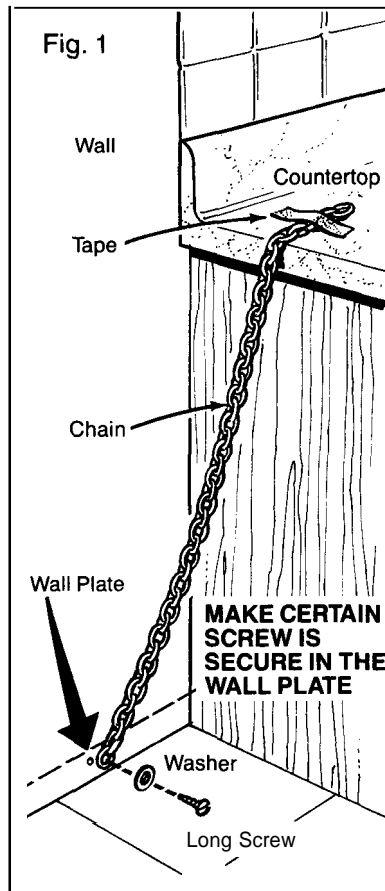


# Anti-Tip Device Installation Instructions for Kit No. 045 (344119)



## WARNING

- ALL RANGES CAN TIP
- INJURY COULD RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTRUCTIONS



1. Before placing range in the counter, notice the location of the stability bracket which is already attached to the back of the **range**. This location should work for most installations. However, it maybe more convenient to hook the stability chain **to** the unit when the stability bracket is attached to the upper set of holes in the back of the range (see Fig. 2).

Make sure there are no structural supports for the countertop that will interfere with the stability bracket when located in the upper set of holes. Determine where the gas plumbing is located behind the range so the chain and bracket will in no way damage the plumbing.

2. Fasten one end of the stability chain to the floor or the wall with the long screw and washer supplied. Make certain the screw is going into the wall **plate** at the base of the wall or one of the studs in the wall (see Fig. 1). Whether you attach the chain to the wall or floor, be certain that the screw is in at least 3/4" thickness of wood other than baseboard and that there are no electrical wires or plumbing in the area that the screw could penetrate. Attach the stability chain in a location that will allow it to be in line with the bracket side-to-side as much as possible when attached to the unit. Test to see if the chain is securely fastened by tugging on it.

3. Temporarily attach the loose end of the chain to the rear of the countertop with the tape from the packaging (see Fig. 1).

4. Place the range in the counter cutout leaving just enough room between the back of the range and the wall to reach the stability bracket.

5. Hook the loose end of the chain onto the bracket by slipping the nearest link of the chain into the slot in the bracket (see Fig. 2), making sure the chain is pulled as tight as possible and that there is no excess slack in the chain after chain is attached to the bracket.

**Excess slack in the chain could allow the range to tip over excessively.**

6. Slide the range all the way back into the counter cutout. Once the range is pushed back in **place**, there will be a small amount of slack in the chain. This is normal.

## Notes

---

## Notes

# We'll Be There

With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call-toll-free!



## In-Home Repair Service

**800-GE-CARES**  
(800-432-2737)

AGE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.



## Service Contracts

**800-626-2224**

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

## Parts and Accessories

**800-626-2002**

Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts...and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

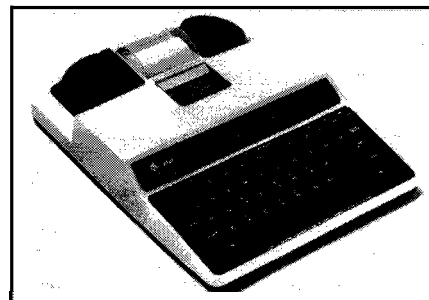
User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



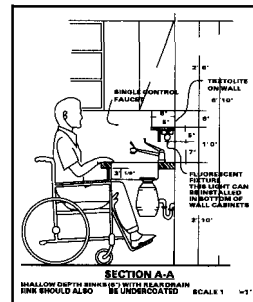
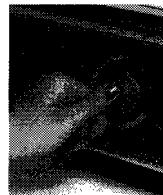
## GE Answer Center®

**800.626.2000**

Whatever your question about any GE major appliance, GE Answer Center information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center™ service is open 24 hours a day, 7 days a week.



Telecommunication Device for the Deaf



## For Customers With Special Needs...

**800.626.2000**

Upon request, GE will provide Braille controls for a variety of GE appliance; and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-8334522) to request information or service.

# YOUR GE GAS RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace *any part of the range* that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

## WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

### Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®  
800.626.2000  
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing

adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: General Electric Company**

**If further help is needed concerning this warranty, write:  
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

Part No. 164D2588P119

Pub No. 49-8318

MNU049 Rev. 1

1-92 CG

JGSP20GEP  
JGSP21 GEF